

LUNCH CLASSICS TILL 17:00

- Sandwich | cheese from BooiJ | sea-buckthorn berries | spinach | salicornia v 8,5
Traditional cow milk cheese from 'Streefkerk' with fresh sea-buckthorn berries.
- Sandwich | rib-eye | coffee mayonnaise | herb salad LF 9
Three months matured rib-eye marinated in allspice and Aloha coffee.
- Brioche | Aloha fried chicken | miso | kimchi | fries LF 12,5
Chicken thigh breaded in crispy quinoa with homemade kimchi.
- Soup | bread | baba ganoush VG 7
Changing seasonal soup with bread from 'Vlaamsch Broodhuys'.
- Oyster mushroom croquettes (2pc) | bread | mustard | sweet-sour VG 8,5
Homemade croquettes, a classic must have tried!
- BLT | baba ganoush | lettuce | tomato VG 8,5
Creamy eggplant from 'Westland' with a slightly spicy tomato.
- BITES**
- Oyster mushroom 'bitterballen' (4pc) | coffee mayonnaise v 5,5
The oyster mushrooms are grown on coffee-grounds and the mayonnaise is made with Aloha coffee.
- Cauliflower nuggets | vegetable mayonnaise VG 6,5
We process the entire cauliflower, from stem to leaf. The florets are made into nuggets, breaded in breadcrumb and spices.
- Fresh fries | lime mayonnaise v 4,5
Dubble fried Dutch potatoes fries.
- Cheese from BooiJ | Rotterdam honey | Aloha coffee V/GF 8,5
*Female cheesemaker in the most traditional cheese factory in 'Streefkerk'!
Surprisingly good with pure honey from the city of Rotterdam and fresh ground Aloha coffee.*
- Nachos | Dutch bean stew | peanut | potato VG/GF 8,5
*Traditional Mexican corn tortilla's from.....
'Uithoorn' with a Peruvian twist bean stew of our chef Lydia Carrera.*
- Fried dumplings (6 pc) | cheese | turnip cabbage | kimchi mayonnaise v 7,5
Fusion snack with creamy cheese from 'BooiJ' and kimchi from cauliflower leaf.
- Nuts | Olives | tortilla chips VG 6
Just have them!

Soft boiled egg | coffee foam | beans v 3,5
Mixture of dried and string bean from 'Lutjebroek', too good to share.

Bread | rapeseed oil | sea salt vG 3
'Vlaamsch Broodhuys' bread with a Dutch alternative for olive oil.

DISHES TO SHARE

All dishes are best enjoyed when shared, but this is not a must.

Our staff is happy to give you all the advice you need to make delicious choices.

Carrot | chicory | beurre noisette | goat milk quark | hazelnut v 7,75
Carrots cooked in ashes of roasted vegetable skin.

Rib-eye carpaccio | mushroom | celeriac bottarga | lovage GF/LF 10,5
Three months matured and lightly smoked. Freshly cut!

Sea bass tartare | cucumber | yoghurt | seaweed | mint GF 9
Fresh fish from the Dutch seas, daily delivered by 'Schmidt zeevis'.

Pickled mussels | turnip cabbage | nasturtium GF/LF 7,25
Ceviche preparation with mussels and parsley oil.

Pulled Oyster mushroom | pancakes | Aloha's hoisin | vegetables vG 11
Tempura oyster mushrooms, grown locally on coffee ground.

Braised beef | romesco | Rosemary | zucchini | onion gravy LF 12,5
A delicious sauce with fermented bell pepper and rosemary from our garden.

Breaded fish | brandade | radish | saltwort | whey sauce GF 11,5
The North Sea has a lot of delicious and still unknown fish.

Red cabbage | Tomasu | almonds | kimchi buttersauce v 11,5
Red cabbage boring? Not with this explosion of surprisingly earthy flavors.

Egg plant | peanut sauce | almond puree | breadcrumb vG 8
Homemade miso and Tomasu are the secret ingredients of this Rotterdam satay.

DESSERTS

Chocolate cake | buckthorn berry sorbet v 7,5
These sea buckthorn berries are picked in the dunes of the Dutch coastline.

Bread pudding | pear | coffee | caramel vG 7,5
We don't throw bread away. We make the best bread pudding out of it!

Panna cotta | olive oil | elderberries | white chocolate v 7,5
With fresh cream from Booij and Dutch elderberries.

Cone (2 scoops) | golden disco dip v 3,5
A typical dutch classic way of eating ice-cream, for all ages!